



## Smoky Chipotle Deviled Eggs

August 24, 2023

*These deviled eggs are spicier and brighter than classic deviled eggs. The addition of chipotle in adobo sauce adds both spice and smoke, and fresh lime zest and lime juice give the eggs a welcome burst of citrus that makes them taste lighter than classic Deviled Eggs.*

### Makes 24 Deviled Eggs

### Ingredients:

- 1 dozen large eggs
- 1/3 cup Hellmann's mayonnaise
- 1-2 canned chipotle chiles with clinging adobo sauce, or 1-2 tablespoons chopped
- 5 tablespoons unsalted butter, softened
- ½ teaspoon natural rice vinegar
- 1/8 teaspoon ground Ancho Chile
- 1 teaspoon fresh lime juice
- Zest of ½ lime
- 1/8 teaspoon garlic powder
- Tabasco
- 1/8 teaspoon sea salt or more to taste
- Ground Ancho chile for garnish

### Method:

1. Place the eggs in a large stockpot and cover with cold water.
2. Bring to a boil, cover and turn off the heat.
3. Let sit 20 minutes. Drain and run under cold water until eggs are cool to the touch. Let sit another ten minutes.
4. Peel eggs carefully, keeping whites intact.
5. Cut in half either lengthwise or across the middle, and remove yolks.
6. Set whites aside on a platter or egg plate.
7. Break yolks up and mash with a fork until all large pieces are broken up and smooth.
8. Puree mayonnaise, chipotle(s), butter and vinegar in a small food processor. Taste and add more chipotle if the flavor is too faint, add more mayo if it is too strong.
9. Add ancho chile powder, lime juice and zest, garlic powder and Tabasco. Stir well.
10. Taste and season with sea salt. Note: If yolks are not smooth, run entire mixture through the food processor and place in a pastry bag in the refrigerator until cool.



11. Place in a pastry bag or use a small spoon to fill egg white “boats” with “deviled” egg yolk mixture. Sprinkle tops with ancho chile powder. *I mix equal parts ancho chile powder and Fleur de Sel for my finishing touch.*

### Notes:

You may need to cut a thin sliver off the bottom of the egg whites to make sure that they “sit” level.

### Links:

[All-in-one decorating bag](#) with attached tip

[La Costena Diced Chipotles](#) in adobo sauce